Strawberry cut fruits are highly perishable due to the loss of the natural protective barrier induced by mechanical damages. Sodium alginate-Calcium chloride edible coating extended their shelf life at refrigeration temperatures (4°C) for up to 15 days by reducing respiration and transpiration rates and delaying the increase of the pH and total soluble solids content.

INTRODUCTION

- One third of the food produced around the world is lost along the food supply chain → Reducing post-harvest losses.
- Edible Coating can be used for preservation: applied by immersion, spraying or brushing.

OBJECTIVE

The use of sodium alginate-calcium chloride based edible coating to extend the shelf life of strawberry cut fruits.

METHODOLOGY

CONCLUSION

Sodium alginate-calcium chloride edible coating preserved the quality parameters of strawberry cut fruits (color, texture) and extended the shelf life by reducing respiration and transpiration rates and delaying the increase of pH and the maturation index which is the TSS content.

REFERENCES

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